

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 2-2-00	ESTABLISHMENT NO. AND NAME EST. 121, GEHRIG AG		CITY KLUS
FOREIGN PLANT REVIEW FORM				COUNTRY SWITZERLAND	
NAME OF REVIEWER DR. H. MAGSI		NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, JORGER, FLUKIGER et al.		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations O
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 A	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 A	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 A	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 U	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 A	Export product identification O
Over-product ceilings	17 A	Returned and rework product		45 A	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates O
Product contact equipment	19 A	Residue program compliance		46 A	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 A	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items A
Antemortem facilities	22	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports O
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP M
Personal hygiene practices	26 A	Ingredients identification		53 O	SSOP A
Sanitary dressing procedures	27 A	Control of restricted ingredients		54 O	O

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 2-2-00	ESTABLISHMENT NO. AND NAME EST. 121, GEHRIG AG	CITY KLUS
	COUNTRY SWITZERLAND		
NAME OF REVIEWER DR. H. MAGSI	NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, JORGER, FLUKIGER et al.		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

44. CONDEMNED AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.

82. ALL HAZARDS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 1-26-00	ESTABLISHMENT NO. AND NAME EST. 201, GUTNER AG		CITY TRIN
FOREIGN PLANT REVIEW FORM					COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI		NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, PFISTER, AND JORGER		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

CODES (Give an appropriate code for each review item listed below)  
 A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 O
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 O
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 U	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A	SSOP	83 A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		O

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 1-26-00	ESTABLISHMENT NO. AND NAME EST. 201, GUTNER AG	CITY TRIN
	COUNTRY SWITZERLAND		
NAME OF REVIEWER DR. H. MAGSI	NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, PFISTER, AND JORGER		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

44. CONDEMENT AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.

82. ALL HAZRADS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE 1-27-00	ESTABLISHMENT NO. AND NAME EST. 205, ALBERT PEISS AG	CITY TRAJENKIRCH
FOREIGN PLANT REVIEW FORM				COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI		NAME OF FOREIGN OFFICIAL DRS. HOLZNAGEL, WEBER, AND JORGER		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply				
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records
Pest control program	08 A	Waste disposal	36 A	Empty can inspection
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures
Temperature control	10 A	Animal identification	37 O	Container closure exam
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 U	Export product identification
Over-product ceilings	17 A	Returned and rework product	45 O	Inspector verification
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates
Product contact equipment	19 A	Residue program compliance	46 O	Single standard
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A	Shipment security
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports
Personal dress and habits	25 A	Boneless meat reinspection	52 A	HACCP
Personal hygiene practices	26 A	Ingredients identification	53 A	SSOP
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A	

<b>FOREIGN PLANT REVIEW FORM</b> (reverse)	REVIEW DATE 1-27-00	ESTABLISHMENT NO. AND NAME EST. 205, ALBERT PEISS AG	CITY FRAUENKIRCH COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI	NAME OF FOREIGN OFFICIAL DRS. HOLZNAGEL, WEBER, AND JORGER	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

44. CONDEMNED AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.

82. CORRECTIVE ACTIONS TAKEN WERE NOT DOCUMENTED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME		CITY
FOREIGN PLANT REVIEW FORM		2-4-00	EST. 215, FLEISCHTROCKNEREI CHURWALDEN AG		CHURWALDEN
NAME OF REVIEWER DR. H. MAGSI		NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, REGI, AND JORGER		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below)					
A = Acceptable   M = Marginally Acceptable   U = Unacceptable   N = Not Reviewed   O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring O
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules O
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification		37 O	Container closure exam O
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling O
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling O
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection O
Equipment approval	16 A	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 U	Export product identification A
Over-product ceilings	17 A	Returned and rework product		45 O	Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 A	Shipment security A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACCP M
Personal hygiene practices	26 A	Ingredients identification		53 A	SSOP A
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 2-4-00	ESTABLISHMENT NO. AND NAME EST. 215, FLEISCHTROCKNEREI CHURWALDEN AG	CITY CHURWALDEN
			COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI	NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, REGI, AND JORGER	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

COMMENTS:

44. CONDEMNED AND INEDIBLE PRODUCT WAS NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.

82. ALL HAZARDS LIKELY TO OCCUR WERE NOT ANALYZED OR IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.



U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS  <b>FOREIGN PLANT REVIEW FORM</b>		REVIEW DATE  1-31-00	ESTABLISHMENT NO. AND NAME  EST. 293, SALUMI SAN PIETRO, S.A.		CITY STABIO  COUNTRY SWITZERLAND
NAME OF REVIEWER DR. H. MAGSI		NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, ZANNATA, & VANZETTI		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A = Acceptable    M = Marginally Acceptable    U = Unacceptable    N = Not Reviewed    O = Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation O
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring A
Sanitizers	05 A	Effective maintenance program	33 A		Processing schedules O
Establishments separation	06 A	Preoperational sanitation	34 A		Processing equipment A
Pest --no evidence	07 A	Operational sanitation	35 A		Processing records A
Pest control program	08 A	Waste disposal	36 A		Empty can inspection O
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures O
Temperature control	10 A	Animal identification	37 O		Container closure exam O
Lighting	11 A	Antemortem inspec. procedures	38 O		Interim container handling O
Operations work space	12 A	Antemortem dispositions	39 O		Post-processing handling O
Inspector work space	13 A	Humane Slaughter	40 O		Incubation procedures O
Ventilation	14 A	Postmortem inspec. procedures	41 O		Process. defect actions -- plant O
Facilities approval	15 A	Postmortem dispositions	42 O		Processing control -- inspection O
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 U		Export product identification A
Over-product ceilings	17 A	Returned and rework product	45 O		Inspector verification A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates A
Product contact equipment	19 A	Residue program compliance	46 O		Single standard A
Other product areas (inside)	20 A	Sampling procedures	47 O		Inspection supervision A
Dry storage areas	21 A	Residue reporting procedures	48 O		Control of security items A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 A		Shipment security A
Welfare facilities	23 A	Storage and use of chemicals	50 A		Species verification A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A		Imports A
Personal dress and habits	25 A	Boneless meat reinspection	52 A		HACCP M
Personal hygiene practices	26 A	Ingredients identification	53 A		SSOP A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		O

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE 1-31-00	ESTABLISHMENT NO. AND NAME EST. 293, SALUMI SAN PIETRO, S.A.	CITY STABIO COUNTRY SWITZERLAND
	NAME OF REVIEWER DR. H. MAGSI	NAME OF FOREIGN OFFICIAL Drs. HOLZNAGEL, ZANNATA, & VANZETTI	EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

44. INEDIBLE PRODUCT NOT DENATURED OR DECHARACTERIZED BEFORE REMOVAL FROM THE ESTABLISHMENT PREMISES.

82. CRITICAL CONTROL POINTS WERE NOT IDENTIFIED. THE PRE-SHIPMENT REVIEW WAS NOT CONDUCTED. OFFICIAL VERIFICATION OF HACCP PLANS WAS INCOMPLETE.